



FOOD ESTABLISHMENT INSPECTION REPORT

The Valley Bean
336 N. Main St.
Uxbridge, MA 1569

Inspection Number	Date	Time In/Out	Inspection Type	Client Type			Inspector		
69039	7/27/21	11:39 AM 11:50 AM	Routine	Restaurant			D.Legere		
Permit Number	Risk	Variance	Rating	Score	Priority	Pf	Core	Repeat	
2019-F048			Excellent	99	0	0	1		

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection

Repeat Violations Highlighted in Yellow

Supervision					Protection from Contamination (Cont'd)				
1. PIC present, demonstrates knowledge, and performs duties	IN	OUT	NA	COS	15. Food separated and protected	IN	OUT	NA	COS
2. Certified Food Protection Manager					16. Food-contact surfaces; cleaned & sanitized				
Employee Health					Time/Temperature Control for Safety				
3. Management, food employee and conditional employee knowledge, responsibilities and reporting					17. Proper disposition of returned, previously served, reconditioned & unsafe foods				
4. Proper use of restriction and exclusion					18. Proper cooking time & temperatures				
5. Procedures for responding to vomiting and diarrheal events					19. Proper reheating procedures for hot holding				
Good Hygienic Practices					Consumer Advisory				
6. Proper eating, tasting, drinking, or tobacco use					20. Proper cooling time and temperature				
7. No discharge from eyes, nose, and mouth					21. Proper hot holding temperatures				
Preventing Contamination by Hands					Highly Susceptible Populations				
8. Hands clean & properly washed					22. Proper cold holding temperatures				
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					23. Proper date marking and disposition				
10. Adequate handwashing sinks supplied and accessible					24. Time as a Public Health Control; procedures & records				
Approved Source					Food/Color Additives and Toxic Substances				
11. Food obtained from approved source					25. Consumer advisory provided for raw/undercooked food				
12. Food received at proper temperature					26. Pasteurized foods used; prohibited foods not offered				
13. Food in good condition, safe & unadulterated					Conformance with Approved Procedures				
14. Required records available: shellstock tags, parasite destruction,					27. Food additives: approved & properly used				
					28. Toxic substances properly identified, stored & used				
					29. Compliance with variance/specialized process/HACCP				
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Good Retail Practices

Safe Food and Water	IN	OUT	NA	COS	Proper Use of Utensils	IN	OUT	NA	COS
30. Pasteurized eggs used where required	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	COS	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp. control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending	IN	OUT	NA	COS
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	COS	Physical Facilities	IN	OUT	NA	COS
37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	COS	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
					60. 105 CMR 590 violations / local regulations	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

D.Legere

Follow Up Required: ☐ Y

Follow Up Date: _____

Physical Facilities

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Inspection Report (Continued)

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Physical Facilities installed, maintained & cleaned

- 55
- 6-501.16 Drying Mops - Establishment -
- C

Mops must be hung to dry Code: After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.



Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Reach in	Milk		41 °F
Establishment	Freezer	Bacon		1 °F
Establishment	Reach in	Cream cheese		38.9 °F
Establishment	Reach in	Juice		36.5 °F
Establishment	Deli unit	Pickles		38.7 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Notes

Awesome job!

FOOD SAFETY INSPECTION REPORT

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All food labeled and dated. All temperatures in range. Proper food handling protocols being used. Establishment is very clean and organized. Keep up the great work!